



HENSCHKE

Exceptional wines from outstanding vineyards

Coralinga Sauvignon Blanc 2006 (Cellar Release)

Grape Variety

100% sauvignon blanc grown on the Coulter vineyard at Lenswood in the Adelaide Hills.

Technical Details

Harvest Date: 15-23 March | Alcohol: 12% | pH: 3.02 | Acidity: 7.9g/L

Maturation

Fermented in tank and bottled post-vintage (no tank maturation) to preserve the wine's aromatic fruit characters. Bottle aged at Henschke Cellars in Keyneton for cellar release.

Background

The sauvignon blanc pays tribute to the nearby historic Coralinga homestead and apple orchards destroyed by bushfires in the early 1900s. Lenswood lies in the Adelaide Hills, the heart of the South Mount Lofty Ranges. At 550m, Lenswood has higher rainfall and humidity at the right time of year, cooler temperatures to retain high natural acidity, and still enough sunshine to fully ripen the grapes. The exotic aromatic qualities of the sauvignon blanc reflect the exceptional site of these vineyards and the suitability of this variety to the cool climate of the Adelaide Hills.

Vintage Description

The 2006 vintage shaped up as another high quality year but with only average yields in the Adelaide Hills. After a late break in mid-June, winter and spring rains were some of the best for years in the lead-up to flowering in early summer. Some varieties suffered from poor set, leading to 'hen and chicken'. Although there was virtually no rain after Christmas, the summer was mild with southerly winds, reminiscent of 2002. The wines were vigorous and lush at first but slowly underwent mild stress during berry development, helping to keep the berry size small. Brief heat waves occurred in late January and mid-February but were early enough not to affect quality. The vintage was one of the earliest on record; whites were nearly all picked by the end of March, providing excellent quality.

Wine Description

Pale straw with green hues. Fragrant aromas of fresh cut grass, gooseberry and asparagus with underlying notes of passionfruit and tomato leaf. The lively palate is sweet and juicy with crisp green apple acid and excellent length.

Reviewed December 2010



Cellaring Potential

Excellent vintage,
5+ years (from vintage).
Ideal to drink now.